

Order Form

Please complete your guests meal choices below & your contact details, then hand this booking form with your deposit to a member of staff who will be happy to confirm your booking.

Guest Name: Tel:

Date of Booking: Time:

Email: No of Guests:

If any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name: All deposits & pre-order required at least 7 working days before your booking:

[illegible]

Deposit Paid:.....Date:.....

Payments & Deposits

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment of £5 per person. We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/ cancellations. Deposit payments must be paid before the day of your festive event

Changes & Cancellations

We understand things change & that the number of guests may increase or decrease. If this does happen we'll just need the final number attending your festive event at least 7 working days before your booking so that we can ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive, otherwise we will charge the full deposit amount and the same for any no-shows

Booking Form

Please complete our booking form & your pre-order and either drop the form into the pub with your deposit or email to suninnrutland@gmail.com to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Festive booking to give us plenty of time to order & prepare. We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify them on your order form



THE SUN INN

COTTESMORE

Festive Menu

- 2026

Festive Menu

Available Lunches & Evenings on Wednesdays,
Thursdays, Fridays & Saturdays

LUNCHES 12-2PM, EVENINGS 5.30-8PM

From Friday evening 27/11/26 to Thursday Lunch 24/12/26

2 Courses £32.95, 3 courses £39.95

(Bookings & pre orders only. Included in the above prices are 20% VAT,
festive crackers, napkins & place-cards)

Starters

Prawn cocktail (GFO)
brown bread & butter

Homemade tomato & Basil soup (V, GFO, VGO)
herb croutons, crusty bread & butter

Creamy stilton button mushrooms (V, GFO)
bruschetta

Homemade smoked mackerel & horseradish pâté (GFO)
crusty bread & butter

Pressed ham hock & pea terrine (GFO)
crusty bread & butter

Deep fried Moroccan cauliflower bites (VG)
sweet chilli sauce

Mains

Ballotine of roast turkey breast, stuffing (GFO)
cranberry sauce, pig in blanket, gravy

Half roast Gressingham spiced duck
black cherry sauce

Homemade game pie
(venison, pheasant & rabbit)

Cajun salmon fillet (GF)
mint yoghurt

Mushroom, spinach, cranberry & brie wellington (V)

Sweet potato, chestnut & cranberry nut roast (VG)

All main courses are served with roast potatoes & seasonal vegetables

Desserts

Sticky toffee Christmas pudding (V)
brandy custard

Chocolate, vanilla & cherry cheesecake (V, GFO, VGO)
vanilla ice cream

Trillionaires tart (V, GF, VGO)
toffee & chocolate ganache, vanilla ice cream

Lotus Biscoff cheesecake (V)
salted caramel ice cream

Sicilian lemon tiramisu (V)
lemon sorbet

Selection of cheese & biscuits (V)
grapes, chutney

V-Vegetarian, GF-Gluten free, GFO-Gluten free option, VG-Vegan, VGO-Vegan option

Whilst our staff take the greatest of care to minimise risk our kitchen does handle allergen ingredients and we cannot guarantee that any meal is 100% free of allergens